

A bride and groom are walking through a field of tall, golden-brown grass. The bride is in the foreground, wearing a white lace wedding dress with a long, flowing veil that trails behind her. She is looking back over her shoulder towards the groom. The groom is walking slightly behind her, wearing a dark suit and a boutonniere. In the background, there are rolling hills and mountains under a clear blue sky. The overall scene is romantic and scenic.

# WEDDINGS AT CALDERA HOUSE

Alpine grandeur and effortless elegance in  
Jackson Hole, Wyoming.



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# Catering Packages

## RENDEZVOUS PACKAGE

### COCKTAIL RECEPTION

Four Selections of Passed Canapés  
One Hour Premium Brand Unlimited

### DINNER SERVICE

Select Consumption or Package Bar  
Two Course Plated Dinner  
Tableside Wine Service (90 minutes)  
Cake Cutting  
Champagne Toast

\$195 per guest

## GRAND PACKAGE

### COCKTAIL RECEPTION

Four Selections of Passed Canapés  
One Hour Premium Brand Unlimited  
His and Hers Cocktails

### DINNER SERVICE

Select Consumption or Package Bar  
Two Course Plated Dinner  
Tableside Wine Service (90 minutes)  
Cake Cutting  
Champagne Toast  
Mini Dessert Display

\$230 per guest

## TETON VISTA PACKAGE

### COCKTAIL RECEPTION

Six Selections of Passed Canapés  
One Hour Premium Brand Unlimited  
His and Hers Cocktails

### DINNER SERVICE

Select Consumption or Package Bar  
Three Course Plated Dinner  
Tableside Wine Service (90 minutes)  
Cake Cutting  
Champagne Toast  
Mini Dessert Display  
Late Night Snacks

\$315 per guest

*All events are subject to 8% sales tax, 20% gratuity, and a 5% admin fee.*

# Catering Menu

## Canapés

*Cold*

### TUNA TOSTADA

Crispy Tortilla, Tuna Tartare, Avocado Cream, Pickled Red Onion, Cilantro

### STEAK TARTARE

Toasted Sourdough, Egg Emulsion, Sweet Peppers, Chive

### COMPRESSED WATERMELON

Cantaloupe, Cucumber, Tajin, Lime, Hazelnut

### SMOKED SALMON BITES

Toasted Brioche, Whipped Chive Cream Cheese, Dill

*Hot*

### BISON MEATBALLS

Pecorino Cheese, Tomato Jam, Parsley, Calabrian Chili

### GOAT CHEESE CROQUETTES

Roasted Beets, Pistachio Brittle, Dill

### GRILLED RIBEYE

Roman Gnocchi, Chimichurri, Crispy Garlic

### ARANCINI

Crispy Risotto, San Marzano Sauce, Aged Provolone, Parmigiano Reggiano, Red Chili Flakes

## 1st Course

*Select One*

### BABY ARUGULA SALAD

Lemon Vinaigrette, Marcona Almonds, Shaved Fennel, Fresh Apple, Manchego Cheese

### CAESAR SALAD

Tender Romaine, Caesar Dressing, Roasted Garlic Crouton, Parmigiano Reggiano, Crispy Cheese Bites, Fresh Lemon

### PANZANELLA SALAD

Heirloom Tomato, Toasted Baguette, Red Onion, Cucumber, Reserve Olive Oil, Castelvetrano Olives, Basil, Fresh Buffalo Mozzarella

## 2nd Course

*Select One, Only for The Teton Vista Package*

### CRISPY ARTICHOKEs

Spiced Local Icelandic Skyr, Calabrian Chili Honey, Toasted Crushed Pine Nuts, Torn Mint

### PASTA PRIMAVERA

Campenelle Pasta, Roasted Zucchini, Asparagus, Roasted Tomato, Fresh Peas & Pea Shoots, Fresh Garlic, Ricotta Salata

### EGGPLANT PARMESAN

Crispy Eggplant, Manchego Spuma, Fresh Mozzarella, Crispy Shallots, Basil, Tomato & Shallot Sauce

## 3rd Course

*Pre-selected*

### CITRUS SALMON ROULADE

Puttanesca, Creamy Polenta, Roasted & Pickled Fennel, Crispy Salmon Skin, Orange Supremes, Saffron Butter Sauce, Fennel Fronds

### CHICKEN MARSALA

Chicken Cutlet, Marsala Wine Sauce, Cremini & Oyster Mushrooms, Confit Thigh Meat, Thyme Crostini, Chicken Jus, Baby Herbs

### BRAISED BEEF SHORT RIBS

Potato Puree, Potato Pave, Rosemary Roasted Cipollini Onions, Honey Glazed Carrots, Toasted Walnut Gremolata, Red Wine Essence, Fried Rosemary

### FARINATA CAPONATA

Butternut Squash, Crispy Cece, Garlic Kale, Hazelnut, Rosemary



## Beverages

### Premium Bar

Brands included: Titos, Grey Goose, Beefeater, Tanqueray, Hendricks, Bacardi, Four Roses, Rittenhouse, Makers Mark, Wyoming Whiskey, Jameson, Casamigos Blanco, Vida, Cincoro Blanco, Cincoro Reposado, Cincoro Anejo, Macallan 12, Macallan 18, Johnnie Walker Blue

*\$55 per guest per hour or priced on consumption*

# Locations

## Corsa

Corsa is an intimate, Italian-inspired restaurant, offering a refined yet relaxed atmosphere perfect for celebratory gatherings. The space combines warm wood accents, moody lighting, and an open kitchen, creating an inviting ambiance that feels both elevated and welcoming.

*Starting at \$15,000 - \$25,000 F&B minimum*

### RENTAL INCLUDES

- Fruit water station
- Glass enclosed tea lights votive candles
- Complimentary menu tasting

Weddings at Caldera House

SQUARE FOOTAGE

1,900sqft

COCKTAIL

100 guests

SEATED

85 guests



# Locations

SQUARE FOOTAGE

COCKTAIL

SEATED

1,100sqft

60 guests

50 guests

## Alpine Lounge

Flooded with natural light and framed by mountain views, the Alpine Lounge is a versatile gathering space for any occasion. With full-service dining and private event options, retractable NanaWalls seamlessly blend indoor and outdoor ambiance.

*Starting at \$7,500 – \$10,000 F&B minimum*

### RENTAL INCLUDES

- Fruit water station
- Glass enclosed tea lights votive candles
- Complimentary menu tasting



# Locations

SQUARE FOOTAGE  
1,000sqft

COCKTAIL  
50 guests

SEATED  
30 guests

## In Suite

Even the most seasoned travelers know home is unmatched. Hosting a private dinner or event in your suite is the ultimate indulgence—your guests can unwind in Jackson Hole’s most exquisitely designed spaces.

*Starting at \$5,000 F&B minimum + room rate*

### RENTAL INCLUDES

- Fruit water station
- Glass enclosed tea lights votive candles
- Complimentary menu tasting





# Locations & Pricing

## Weekends (Thu – Sat)

HOTEL BUYOUT	Starting at \$34,000/night 3 Night Minimum
CORSA	\$25,000 F&B Minimum
LOUNGE	\$10,000 F&B Minimum
SHIN SHIN	\$10,000 F&B Minimum
IN SUITE	\$5,000 F&B Minimum

## Weekdays (Wed – Sun)

HOTEL BUYOUT	Starting at \$25,000/night No Night Minimum
CORSA	\$15,000 F&B Minimum
LOUNGE	\$7,500 F&B Minimum
SHIN SHIN	\$7,500 F&B Minimum
IN SUITE	\$5,000 F&B Minimum

*All events are subject to 8% sales tax, 20% gratuity, and a 5% admin fee.*

*Buyout pricing on accommodations can vary, especially during the winter season. For the most up to date pricing on accommodations, contact [reservations@calderahouse.com](mailto:reservations@calderahouse.com).*

# Event Policies

## Client Walk-Through

For any buyout, we require a walk-through of the space with our clients. This ensures that the venue meets your requirements and allows us to address any operational concerns together before proceeding. This step ensures that the space is set up properly for your event.

## Explanation of Fees

All events are subject to the following fees:

- 8% Sales Tax
- 20% Gratuity
- 5% Administrative Fee
- Additional fees may include rental fees, A/V fees, and security fees.

All applicable charges will be itemized in your proposal.

## Contract

When you receive your invoice, you will also receive an event contract. This document outlines important details, including our deposit and cancellation policies.

## Cancellation Policy

Once your event contract is signed and the deposit has been received, the cancellation policy outlined in the contract will apply.

## Menu Selections & Pricing

Pricing is based on guest count and selected food packages. Once you have an idea of what would best suit your group, let us know so we can create a proposal for your event.

## Deposit Policy

A 50% deposit of the total estimated amount is required within 14 days of signing the agreement. The remaining balance is due in full on the day of the event.

## Proposal

Proposals provide a detailed outline of your event, including:

- Cost breakdown
- Menu selections
- Event schedule
- Guest count

Proposals serve as a foundation for discussion and negotiation before placing a deposit to secure your preferred event space and timing.

# CALDERA HOUSE

JACKSON HOLE

[reservations@calderahouse.com](mailto:reservations@calderahouse.com)

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